

FINE DINING

Please note that all prices are inclusive of GST

🌀 2 COURSE \$ 63.50

🌀 3 COURSE \$ 75.00

🌀 5 COURSE \$ 98.00

APPETIZER COURSE

Chicken bouchée

Chicken, mushroom, herbs, creamy sauce

Black tiger prawn

Grilled leek, baby scallops, cauliflower puree

Pan seared scallops

Green pea puree, cauliflower puree, braised bacon & pea

SOUP COURSE

Creamy butternut soup

Creamy bacon mushroom soup

MAIN COURSE

Lamb rack

Garlic herbs potato fondant, butternut puree, pumpkin filo,
red wine jus

Butter glazed salmon

Smoked beetroot puree, couscous salad, garlic tiger prawn

Eye fillet

Garlic herbs roast baby potato, spinach, potato puree,
creamy mushroom jus

Crispy pork belly

Grilled bok choy, creamy coconut carrot puree, char siu sauce

Grilled halloumi(V)

Quinoa salad, spicy peach, burn broccoli, truffle oil

SMALL PLATE COURSE

Confit potato fondant

Braised bacon & peas

Roast cauliflower

Fresh garden salad

DESSERT COURSE

Panna cotta w/ Mix-berry compote

Chocolate mousse w/ Chocolate flake, meringue

Chocolate brownie w/ Vanilla whipped cream

Pinkalicious - **Gluten free & vegan**